

ZINIO

FINCA "EL APRISCO"

DOCa. RIOJA
RIOJA ALTA SUBZONE

PROFILE

FRUITY



FLORAL



ACIDITY



BODY



INTENSITY



TERROIR

Variety: 100% Tempranillo

Altitude: 480m

Age: 1970

Soil: limestone clay subsoil, sandy and stone above

Own vineyard.

2021 VINTAGE

Low temperatures during spring, delay in budding. Very dry and hot summer, with moderate water stress. Precipitation in the month of September, important for increase the quality of the grape. Staggered harvest, without incident, in excellent condition grape health.

VINIFICACION

Selected vineyard located in La Rioja Alta, with calcareous and stony soils at an altitude of 480 meters. Old vines are used to extract the highest quality grapes in order to produce a wine that undergoes 12 months of aging in French oak barrels, followed by a further 24 months of bottle aging. The result is a wine with a complex structure, intense aromas, and remarkable elegance, capturing the unique essence of the land and the dedication behind its creation. A rare indulgence that very few will have the opportunity to enjoy with this first edition of the 2021 vintage, due to its limited production.

TASTING NOTES



Picota cherry color, with garnet reflections, clean and bright.



Intense nose of ripe fruits (plums, raisins, blackberries), perfectly integrated with spicy notes such as coffee, toasted almonds, cloves or vanilla contributed by its time in the barrel.



Fine and elegant on the palate, smooth and fresh attack with a long and silky journey through the palate, leaving a tasty and pleasant finish.

PAIRING

Accompany it with red meat, roast meat with black pepper or fish such as tuna. Also try it with old toasted and cured cheeses.

Serving temperature 17-19°C

ABV 14%

